BLUE SEAL EVOLUTION SERIES®

MOFFAT®

How do you improve something whose reputation is already grounded in performance and no-nonsense functionality?

You evolve it. Because there is always a way to do it better.

evolve

HAMISH BROWN.

The Blue Seal Evolution Series is the next stage in a journey of continuous improvement. Sleeker in design, and built to accommodate the demands of today's most passionate chefs, it promises even more performance than anything before it.

BLUE SEAL EVOLUTION SERIES®

A new era in kitchen equipment.

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Rethink. Redesign. Rebuild.

The Blue Seal Evolution Series is the culmination of a process in which the Blue Seal range has been completely redesigned. The result is an expanded, more functional range of equipment offering more configuration options and blistering performance. Improved streamlining creates a continuous workspace when units are placed in a line-up, while the 812mm of depth gives plenty of cooking area, even when you are forced to push culinary frontiers from the confines of a small kitchen.

It is truly Evolutionary.

If you can't stand the heat, turn it up.
Every chef could use a little more heat, so a new Advanced Open Burner has been designed to deliver just that – 28MJ of power to burn. For optimum performance with all pan sizes, precise controls offer a full range of heat settings within a compact flame.

Evolution.
It's not just about good looks.
When your working day is an endless juggle of cooking instruments, you and your wrists will be glad of a flatter, more streamlined surface on which you can effortlessly slide pots and pans from one unit to another.

A heart of steel.
Heavy gauge 304 grade stainless steel is the cladding of choice for all units in the Blue Seal Evolution Series. All ranges are constructed on a full galvanised steel chassis, while fully framed drop down doors are fitted with a heavy-duty hinge system for a lifetime of operation.

So what's new?

Better features and more of them.

Enhanced features across an expanded range of equipment means the Blue Seal Evolution Series can be configured to perform in any situation.

1

2

3

4

5

New products include:

- 450mm electric Pasta Cooker - 7kW or 10.5kW options
- Adjustable electric Salamander
- Modular stainless steel preparation benches in 450, 600 and 900mm
- Open cabinet bases in 450, 600, 900 and 1200
- Refrigerated bases in 900 and 1200mm
- 750mm Ranges with gas and electric, static and convection Oven options
- Heavy-duty, thermostatically controlled Griddles
- 80 and 120 litre Bratt Pans in gas or electric
- Target Tops – as individual units, or with Oven Ranges in gas or electric
- 600mm Griddle Toaster
- 600mm Fish Fryer
- Digital control multi timer Fryer models

More heat in the moment.

Blue Seal Evolution Series 28MJ Advanced Open Burners give you more heat to play with so you can get the big jobs done faster.
From high to low heat/simmer, robust control knobs allow you to make subtle adjustments to get the heat setting just right. Made from cast iron for lasting performance, burners have a forged brass cap for consistent flame spread.
A non-clogging design ensures optimum burner performance.
Flame failure is standard.
Pilot burners are optional.

A trio of Griddles. 1

The addition of 600, 900 and 1200mm dedicated Griddles offers new possibilities for customising your Blue Seal Evolution Series line-up. A standard, thermostatically controlled 20mm plate offers excellent heat retention and distribution. The mirrored chrome surface option provides exceptional efficiency by trapping more heat on the cooking surface.

Would you like a fridge with that? 2

Forget walking to the fridge every time – the Blue Seal Evolution Series' flexibility has made way for you to fit refrigeration units where you need them - so you can do your thing without leaving your station.
Match your Cooktop, Griddle, or Target Top with a 900 or 1200mm gastronorm refrigerated base, available in a range of door/drawer combinations. All units accept 1/1 gastronorm sizing.
Blue Seal Evolution Series refrigeration units are rated for tropical temperatures up to 40°C and have a holding temperature of -2° to +8°C. A digital temperature control and an automatic defrosting and condensate heater are standard on all units.

Pasta Cooker. 3

Designed to cope with extreme pasta demand, the Blue Seal Evolution Series Pasta Cooker produces consistently perfect results, really coming into its own when there are multiple orders on the go.

More support up top. 4

Thanks to heavyweight iron castings and a full vitreous enamel finish, Blue Seal Evolution Series Cooktops are unphased by the calibre of punishment dished out by chefs on a daily basis. Extended pot support fingers provide added stability for eliminating small pan tip-overs.

Spread that heat. 4

A solid simmer plate retains precious heat and spreads it evenly across pots and pans. It sits at the same level and is easily swapped with the pot supports on all Blue Seal Evolution Series Gas Cooktops.

Functional door design. 5

Drop down doors on all Blue Seal Evolution Series ovens make for easier single-handed operation. Fully framed, they are designed to withstand harsh treatment, while retaining an even seal close.

Life's too short to clean. 5

The Blue Seal Evolution Series has been redesigned to enhance creativity and reduce cleaning time. Rounded internal and external edges make wipe down and hygiene control easier. More streamlined surfaces make for effortless cleaning of an entire cooking line.

Service while you cook.

The Blue Seal Evolution Series has been designed so full service and maintenance can be carried out without removing a unit from the cooking line. The need to shut down a whole line to service one unit is minimised, allowing chefs to keep on cooking!

Our environment

All Moffat technology is both a product of its environment and a product for the environment. That means that whether the design, development or construction stage every detail is checked to ensure that our equipment is as energy efficient and earth-friendly as possible. We will continue to use every tool at our disposal to work towards reducing environmental impact even further. This way our products can be enjoyed by not just those who use them, but everyone.

A natural selection.

When it comes to selecting tops and bottoms, the Blue Seal Evolution Series offers a level of choice not seen before. With a bigger range of equipment, you have even more flexibility to configure your kitchen exactly the way you want it.

COOKTOP - LEG STAND

COOKTOP - CABINET

COOKTOP - REFRIGERATED BASE

COOKTOP - OVEN

TARGET TOP - LEG STAND

TARGET TOP - CABINET

TARGET TOP - REFRIGERATED BASE

TARGET TOP - OVEN

GRIDDLE - LEG STAND

GRIDDLE - CABINET

GRIDDLE - REFRIGERATED BASE

GRIDDLE - OVEN

BENCH - LEG STAND

BENCH - CABINET

BENCH - REFRIGERATED BASE

Tops and bottoms. It's your choice.

BLUE SEAL EVOLUTION SERIES®

Tools of the Evolution.

Turn up the heat.

Cooktops.

Blue Seal Evolution Series Cooktops are about functionality and performance.

If power to burn is what you need, the open top burners on the gas option deliver an impressive 28MJ of heat. A more uniform surface created by way of thicker, heavy-duty vitreous enamel trivets with extended finger supports means you can slide smaller pots and pans around the cooktop without fear of tip-over.

Blue Seal Evolution Series Electric Cooktops deliver all the heat you could possibly need through 2.4kW radiant elements or optional 2kW solid plates.

When the job requires a change of cooking surface, both gas and electric options can accommodate 300, 600 or 900mm griddle plates, in smooth or ribbed machine-finished mild steel. Chunky controls allow precise adjustment across the entire heat spectrum, while clear, non-fade markings and strengthened shaft sleeves make regular knob replacement a thing of the past.

Optional standing pilot burner with flame failure protection provides instant, energy saving operation.

Gas Cooktops.

Standard Features.

Heavy-duty 304 grade stainless steel finish
28MJ rated open burners
2, 4, 6 or 8 burner cooktop configuration
Flame failure protection on all burners
Heavy-duty cast iron burners and vitreous enamel pot stands
Heavy-duty reinforced control knobs
Griddles fitted with push-button piezo ignition
12mm griddle plate
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.

Flame failure with standing pilot
Choice of griddle surface – smooth, ribbed or both
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Adjustable feet at rear

Accessories.

Solid top simmer plates
Mobile castor kit
Joining caps

G512D-B

Gas Cooktops 300mm

Blue Seal 2 Burner Cooktop variations.
Available as a Bench model only.

G512D-B
G512C-B

Dimensions:
W 300mm, D 812mm, H 315mm
Incl. splashback 480mm

G514D-LS

Gas Cooktops 600mm

Blue Seal 4 Burner Cooktop variations.
Available in Bench, with Cabinet Base or with Leg Stand models.

G514D-B
G514D-CB
G514D-LS

G514C-B
G514C-CB
G514C-LS

G514B-B
G514B-CB
G514B-LS

Dimensions: Bench models
W 600mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Cooktops outlining construction, features and installation information.

BLUE SEAL EVOLUTION SERIES®

PAN FRIED BRIOCHE AND CARAMELISED PEACH, TO BE SERVED WITH WHITE NECTARINE SORBET AND MEYER LEMON CURD.

Standard rear rollers make inline cleaning and servicing even easier.

G516D-LS

G518D-LS

Gas Cooktops 900mm

Blue Seal 6 Burner Cooktop variations.
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

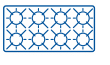
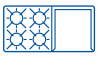
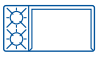
G516D-B G516D-CB G516D-LS G516D-RB	
G516C-B G516C-CB G516C-LS G516C-RB	
G516B-B G516B-CB G516B-LS G516B-RB	
G516A-B G516A-CB G516A-LS G516A-RB	

Dimensions: Bench models
W 900mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Cooktops 1200mm

Blue Seal 8 Burner Cooktop variations.
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

G518D-B G518D-CB G518D-LS G518D-RB	
G518C-B G518C-CB G518C-LS G518C-RB	
G518B-B G518B-CB G518B-LS G518B-RB	
G518A-B G518A-CB G518A-LS G518A-RB	

Dimensions: Bench models
W 1200mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

Electric Cooktops.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Heavy-duty 2.4kW radiant elements
2, 4 or 6 element size configuration
Heavy-duty reinforced control knobs
Thermostatically controlled 12mm griddle plate
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.

Choice of Griddle surface – smooth, ribbed or both
2kW solid plates
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Adjustable feet at rear

Accessories.

Mobile castor kit
Joining caps

Chill where you cook. The inclusion of refrigeration units into the cooking line means raw materials can be safely stored nearby.

E512D-B

Electric Cooktops 300mm

Blue Seal 2 Element Cooktop variations.
Available as a Bench model only.

E512D-B
E512C-B

Dimensions:
W 300mm, D 812mm, H 315mm
Incl. splashback 480mm

E514D-LS

Electric Cooktops 600mm

Blue Seal 4 Element Cooktop variations.
Available in Bench, with Cabinet Base or with Leg Stand models.

E514D-B
E514D-CB
E514D-LS

E514C-B
E514C-CB
E514C-LS

E514B-B
E514B-CB
E514B-LS

Dimensions: Bench models
W 600mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

E516D-LS

Electric Cooktops 900mm

Blue Seal 6 Element Cooktop variations.
Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

E516D-B
E516D-CB
E516D-LS
E516D-RB

E516C-B
E516C-CB
E516C-LS
E516C-RB

E516B-B
E516B-CB
E516B-LS
E516B-RB

E516A-B
E516A-CB
E516A-LS
E516A-RB

Dimensions: Bench models
W 900mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Cooktops outlining construction, features and installation information.

Oven Ranges.

Whatever the scale of operation, Blue Seal Evolution Series Oven Ranges have a gas or electric option to suit.

Gas options come equipped with our 28MJ open cooktop burners, while the electric versions offer a choice of heavy-duty 2.4kW radiant elements, or 2kW solid plates.

Within the oven itself, cast iron sole plates ensure even heat distribution. Heavy-duty motors and circulation fans in the convection ovens reduce cooking times and enable food to be cooked at lower temperatures.

GE505D

Gas Cooktop Ranges.

Standard Features.

Heavy-duty 304 grade stainless steel finish
28MJ rated open burners
2, 4, 6 or 8 burner cooktop configuration
Flame failure protection on all burners
Heavy-duty cast iron burners and vitreous enamel pot stands
Heavy-duty reinforced control knobs
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.

Gas and Electric, Static and Convection
Flame failure with standing pilot
Choice of Griddle surface – smooth, ribbed or both
Adjustable feet at rear

Accessories.

Solid top simmer plates
Mobile castor kit
Joining caps

G504D

Gas Range
Static Oven 600mm

Blue Seal 4 Burner
Static Oven variations.

G504D
G504C
G504B

Dimensions:
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Range
Static Oven 750mm

Blue Seal 4 Burner
Static Oven.

G505D

Gas Range
Convection Oven 750mm

Blue Seal 4 Burner
Convection Oven.

G54D

Gas Range
Electric Static Oven 750mm

Blue Seal 4 Burner
Electric Static Oven.

GE505D

Gas Range
Electric Convection Oven 750mm

Blue Seal 4 Burner
Electric Convection Oven.

GE54D

Blue Seal 4 Burner
Oven Hob variations.

G505D
G54D
GE505D
GE54D

G505C
G54C
GE505C
GE54C

Dimensions:
W 750mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Oven Ranges outlining construction, features and installation information.

Blue Seal Evolution.

It brings out the best in new.
BLUE SEAL EVOLUTION SERIES®

G506D

Gas Range
Static Oven 900mm

Blue Seal 6 Burner
Static Oven.

G506D

Gas Range
Convection Oven 900mm

Blue Seal 6 Burner
Convection Oven.

G56D

Gas Range
Electric Static Oven 900mm

Blue Seal 6 Burner
Electric Static Oven.

GE506D

Gas Range
Electric Convection Oven 900mm

Blue Seal 6 Burner
Electric Convection Oven.

GE56D

Blue Seal 6 Burner
Oven Hob variations.

G506D G56D GE506D GE56D	
G506C G56C GE506C GE56C	
G506B G56B GE506B GE56B	
G506A G56A GE506A GE56A	

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

G508D

Gas Range
Static Oven 1200mm

Blue Seal 8 Burner
Static Oven.

G508D

Gas Range
Convection Oven 1200mm

Blue Seal 8 Burner
Convection Oven.

G58D

Gas Range
Electric Static Oven 1200mm

Blue Seal 8 Burner
Electric Static Oven.

GE508D

Gas Range
Electric Convection Oven 1200mm

Blue Seal 8 Burner
Electric Convection Oven.

GE58D

Blue Seal 8 Burner
Oven Hob variations.

G508D G58D GE508D GE58D	
G508C G58C GE508C GE58C	
G508B G58B GE508B GE58B	
G508A G58A GE508A GE58A	

Dimensions:
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

G524D

Gas Range
Double Static Oven 1200mm

Blue Seal 8 Burner
Double Static Oven variations.

G524D	
G524C	
G524B	
G524A	

Dimensions:
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

Easy clean, vitreous enamel interior offers 2/1 Gastronorm capacity and generous crown height. Durable cast iron sole plates provide excellent heat retention and recovery.

Electric Cooktop Ranges.

Standard Features.
Heavy-duty 304 grade stainless steel finish
Heavy-duty 2.4kW radiant elements
4 or 6 element size configuration
Six temperature settings with simmer setting
Heavy-duty reinforced control knobs
12mm griddle plate
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.
Choice of Griddle surface – smooth, ribbed or both
2kW solid plates
Electric – static and convection
Adjustable feet at rear

Accessories.
Mobile castor kit
Joining caps

E56D

Electric Range
Electric Static Oven 900mm

Blue Seal 6 Element
Electric Static Oven.

E506D

Electric Range
Electric Convection Oven 900mm

Blue Seal 6 Element Electric
Convection Oven.

E56D

Blue Seal 6 Burner
Oven Hob variations.

E506D
E56D

E506C
E56C

E506B
E56B

E506A
E56A

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Oven Ranges outlining construction, features and installation information.

PREPARATION OF A ROASTED SADDLE OF LAMB
WITH MEDJOOL DATE STUFFING.

WHITE ONION TART TARTIN AND FOIE GRAS CREAM TO ACCOMPANY THE SEARED BEEF FILLET.

Target Tops.

Blue Seal Evolution Series 900mm Target Tops come as stand-alone hobs, or with a choice of four base units – cabinet base, leg stand, refrigeration base, or oven base (static/convection, gas/electric).

A high output, dual ring cast-iron burner enables the super heavy-duty Target Top castings to deliver outstanding heat control and recovery. A burner box lined with 50mm refractory ceramic blocks provides excellent thermal efficiency.

Heat is delivered by a 45MJ dual ring, cast iron burner, with single control.

Standard Features.

Heavy-duty 304 grade stainless steel finish
45MJ dual ring cast iron burner
Flame failure protection and pilot burner
Top plates and removable centre with spill protection design
Heavy-duty reinforced control knobs
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers

Target Top Oven Range includes:
Drop down door with welded frame
Fully welded and vitreous enamelled oven liner
Cool touch stainless steel door handle
Easy clean, installation and service

Options.

Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Adjustable feet at rear

G57-LS

GE576

Accessories.

Joining caps
Mobile castor kit

Target Top 900mm

Blue Seal Target Top variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

G57-B
G57-CB
G57-LS
G57-RB

Dimensions: Bench models
W 900mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Target Top Static Oven 900mm

Blue Seal Target Top Static Oven.

G570

Gas Target Top Convection Oven 900mm

Blue Seal Target Top Convection Oven.

G576

Gas Target Top Electric Static Oven 900mm

Blue Seal Target Top Electric Static Oven.

GE570

Gas Target Top Electric Convection Oven 900mm

Blue Seal Target Top Electric Convection Oven.

GE576

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Target Tops and Target Top Ranges outlining construction, maintenance and installation information.

Griddles.

Instruments

Blue Seal Evolution Series heavy-duty gas and electric Griddles are available in 600, 900 and 1200mm widths. Gas Griddle Ranges are available in 900 and 1200mm, with electric ovens (static or convection). Electric Griddle Ranges are available in 900mm, with electric ovens (static or convection).

With solid and seamless weld construction all heavy-duty Griddles have a standard 20mm plate for maximum heat retention and distribution. They are thermostatically controlled for accurate temperature setting, and are available in smooth or ribbed machine finished mild steel plate.

A mirror chrome surface option, also available as smooth or ribbed, minimises heat loss by trapping more heat on the cooking surface.

# of mass creation.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Thermostatic control
20mm thick machined top plates
Full pilot and flame failure protection
Top weld sealed plates
Stainless steel grease drawer
Heavy-duty reinforced control knobs
Push-button piezo ignition
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.

Choice of Griddle surface – smooth, ribbed or both
Chromed mirror plate option
Bench mounted
Gastronorm storage cabinet underneath
Gastronorm refrigeration module underneath
Adjustable feet at rear

Accessories.

Joining caps
Mobile castor kit

GP514-LS

GP516-LS

GP518-LS

Gas Griddle 600mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

GP514-B
GP514-CB
GP514-LS

Dimensions: Bench models
W 600mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Griddle 900mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

GP516-B
GP516-CB
GP516-LS
GP516-RB

Dimensions: Bench models
W 900mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Griddle 1200mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

GP518-B
GP518-CB
GP518-LS
GP518-RB

Dimensions: Bench models
W 1200mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on the Blue Seal Evolution Series Griddles outlining construction, features and installation information.

SEARED SCALLOPS SOON TO BE COMPLEMENTED BY JERUSALEM ARTICHOKE PUREE, WILD HERB SALAD AND VANILLA OIL.

The 3mm splashguard is a fully welded hob surround providing extra durability and ease of cleaning.

Heavy-duty control knobs with strengthened shafts are designed to last. Non-fade temperature markings provide accurate heat settings for more consistent results.

EP514-LS

Electric Griddle 600mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base or with Leg Stand models.

EP514-B
EP514-CB
EP514-LS

Dimensions: Bench models
W 600mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

EP516-LS

Electric Griddle 900mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

EP516-B
EP516-CB
EP516-LS
EP516-RB

Dimensions: Bench models
W 900mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

EP518-LS

Electric Griddle 1200mm

Blue Seal Griddle variations. Available in Bench, with Cabinet Base, with Leg Stand or with Refrigerated Base models.

EP518-B
EP518-CB
EP518-LS
EP518-RB

Dimensions: Bench models
W 1200mm, D 812mm, H 315mm
Incl. splashback 480mm

Dimensions: All other models
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on the Blue Seal Evolution Series Griddles outlining construction, features and installation information.

GPE506

Gas Griddle
Electric Static Oven 900mm

Blue Seal Gas Griddle
Electric Static Oven.

GPE506

Gas Griddle
Electric Convection Oven 900mm

Blue Seal Gas Griddle
Electric Convection Oven.

GPE56

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

GPE58

Gas Griddle
Electric Static Oven 1200mm

Blue Seal Gas Griddle
Electric Static Oven.

GPE508

Gas Griddle
Electric Convection Oven 1200mm

Blue Seal Gas Griddle
Electric Convection Oven.

GPE58

Dimensions:
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

EP56

Electric Griddle
Static Oven 900mm

Blue Seal Gas Griddle
Electric Static Oven.

EP506

Electric Griddle
Convection Oven 900mm

Blue Seal Gas Griddle
Electric Convection Oven.

EP56

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Griddle Toaster.

The Blue Seal Evolution Series Griddle Toaster is a must-have addition to any operation requiring the simultaneous production of toasted and grilled food. One set of specially designed burners and stainless steel radiants performs two functions – cooking up top and grilling down below – without compromising cooking time or performance. The burners heat the 16mm thick grill plate above them, while the radiants reflect heat to the toasting rack below.

Ask for a detailed specification sheet on the Blue Seal Evolution Series Griddle Ovens and Griddle Toaster outlining construction, features and installation information.

G55T

Gas Griddle Toaster 600mm

G55T

Dimensions:
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Performance.

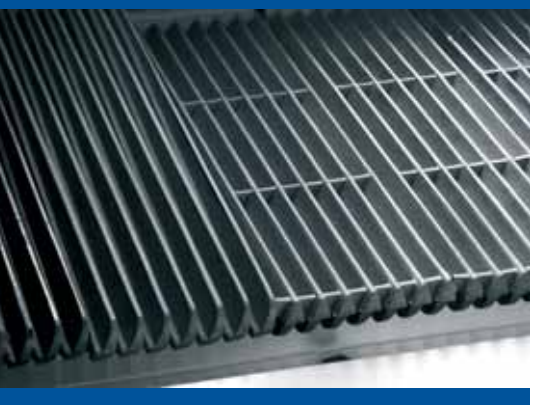
ROASTED POUSSON WITH ORANGE, STAR ANISE AND THYME, CHARRED AUBERGINE SALAD AND FRIED NEW POTATOES.

Chargrills.

The sheer performance of the Blue Seal Evolution Series Chargrills is delivered through powerful stainless steel burners and radiants that generate maximum heat for sealing in meat flavours.

The grooved fin design and inclined position of the heavy-duty cast iron grates reduces flare by enabling grease to run off into a front collection channel. Drop-on 300 and 450mm griddle sections can also be interchanged with the grates.

SEARED BEEF FILLET.
ALMOST DONE.



Powerful burners and radiants are designed to take maximum heat to the edge. The heavy-duty grates are reversible.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Reversible heavy-duty top grates
Inclined position to reduce flare and enhance grease run
33MJ/hr stainless steel burners per 300mm section
Flame failure with continuous pilot burner
Lift out grates, radiants and baffles for cleaning
Heavy-duty reinforced control knobs
Mounted on leg stand with suite matching shelf
Adjustable feet at front with rear rollers
Easy clean, installation and service

A grease channel running along the base of each grill fin allows cooking juices to run off during inclined use.

Options.

Adjustable feet at rear

Accessories.

Interchangeable drop-on griddle plates
Mobile castor kit
Joining caps

G592-B

G594-LS

G596-LS

G598-LS

Gas Chargrill 300mm

Blue Seal Chargrill.
Available in Bench model.

G592-B

Dimensions:
W 300mm, D 812mm, H 315mm
Incl. splashback 480mm

Gas Chargrill 600mm

Blue Seal Chargrill.
Available in Leg Stand model.

G594-LS

Dimensions:
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Chargrill 900mm

Blue Seal Chargrill.
Available in Leg Stand model.

G596-LS

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm

Gas Chargrill 1200mm

Blue Seal Chargrill.
Available in Leg Stand model.

G598-LS

Dimensions:
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm

Interchangeable drop-on griddle plates.

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Chargrills outlining construction, features and installation information.

THE FINISHING TOUCH TO PAN-FRIED WILD SEA BASS.

Salamanders.

Blue Seal Evolution Series Gas and Electric Salamanders are versatile, easy to use and well equipped with performance features. They can be used for melting, grilling, gratinating and toasting.

Gas models feature energy efficient high-speed infrared burners for fast results. The E91 electric model features powerful 3kW twin coil elements for optimum cooking performance. The new E90 with self balancing adjustable height features twin 1.8kW elements.

Both gas and electric options will accept a Gastronorm GN 1/1 tray. An optional branding plate is ideal for cooking fish or steak.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Powerful 2 x 3kW elements or 2 x infrared 15.5MJ burners (91 models)
E90 model features 2 x 1.8kW elements
Piezo ignition and flame faliure protection on each burner (gas models)
Left and right hand heat control
Wall mounting bracket
Easy clean, installation and service
Bottom collection tray

Accessories.

Branding plate

G91

E91B

E90

Gas Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

G91
Four position racking (flat or inclined)

G91B
Four position racking (flat or inclined) with branding plate

Dimensions:
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm

Electric Salamander 900mm

Blue Seal Salamander. Suitable for bench or wall mounting.

E91
Four position racking (flat or inclined)

E91B
Four position racking (flat or inclined) with branding plate

Dimensions:
W 900mm, D 390mm (420mm with wall mounting bracket), H 400mm

Adjustable Electric Salamander 600mm

Blue Seal Adjustable Salamander. Suitable for bench or wall mounting.

E90
Self balancing adjustable grill height

Dimensions:
W 600mm, D 510mm (540mm with wall mounting bracket), H 514mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Salamanders outlining construction, features and installation information.

Fryers.

Blue Seal has long been recognised for the quality and performance of its Fryers. The Blue Seal Evolution Series takes this a stage further with a sleeker, more streamlined Fryer range – available in 450 or 600mm single or twin pan versions. Gas units feature Blue Seal's unique Vee Ray technology, incorporating patented infrared burners for industry leading frying output and recovery.

All Fryers are available with either mechanical or digital controls. Digital control models offer precise temperature control, three product timers, as well as time and temperature digital display. Twin pan models have independent digital controls for each pan and six product timers.

Twin pan electronic models have independent digital controls for each pan and six product timers.

Standard Features.

Heavy-duty 304 grade stainless steel finish
Gas models feature the patented infrared burner system
Easy clean stainless steel open pan with 10-year limited warranty
32mm drain valve
Over temperature safety cut out
Stainless steel exterior
Fully modular
Baskets and lids included
Adjustable feet at front with rear rollers
Easy clean, installation and service

Options.

Digital display electronic controls
Blue Seal Filtamax Filtration System
Adjustable feet at rear

Accessories.

Extra baskets
Side splash guards
Mobile castor kit
Joining caps

GT46

E44

E43E

Gas Fryer 450mm

Blue Seal Vee Ray Single Pan Gas Fryer variations.
20 litre capacity

GT45
Mechanical controls

GT45E
Digital display electronic controls

Blue Seal Vee Ray Twin Pan Gas Fryer variations.
13 litre capacity each pan

GT46
Mechanical controls

GT46E
Digital display electronic controls

Dimensions:
W 450mm, D 812mm, H 915mm
Incl. splashback 1080mm

Electric Fryer 450mm

Blue Seal Single Pan Electric Fryer variations.
27 litre capacity

E43
Mechanical controls

E43E
Digital display electronic controls

Blue Seal Twin Pan Electric Fryer variations.
12 litre capacity each pan

E44
Mechanical controls

E44E
Digital display electronic controls

Dimensions:
W 450mm, D 812mm, H 915mm
Incl. splashback 1080mm

Blue Seal's unique twin pan fryers offer high performance and versatility.

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Fryers outlining construction, features and installation information.

OUT OF THE FRYER AND ON TO THE PLATE...TEMPURA ROCK OYSTERS.

Filtamax Filtration System.

More Power to Fry with HPO.

When the job calls for high volume, constant production of fried food, Blue Seal Evolution Series High Power Output (HPO) fryers lift performance to another level again.

Increased production (up to 50kg/hr) and superior recovery times are made possible through a blower system that pushes greater volumes of air and gas through specially designed ceramic fibre burners. More heat is absorbed by the oil, resulting in lower flue exhaust temperatures and lower production costs per kilo.

GT60-HPO

Gas Fryer 600mm

Blue Seal Evolution Vee Ray
Single Pan Gas Fryer variations.
31 litre capacity

GT60
Mechanical controls

GT60E
Digital display electronic controls

HPO Fryer - High Power Output
infra-red burner system

GT60-HPO
Electronic controls

Dimensions:
W 600mm, D 812mm, H 915mm
Incl. splashback 1080mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Fryers and Filtamax outlining construction, features and installation information.

Filtamax is out of sight.
Tuck it under your fryer and close the door!

Filtamax is the ideal companion for Blue Seal Evolution Series Fryers because it enhances flavours by removing particles from the oil that would otherwise burn and taint the food.

Filtamax works with premium vegetable oils and shortenings, extending the life of your oil and reducing the costs of replacement. It's easy to use – taking just 10 minutes to drain, filter and refill a 26-litre tank. When not in use, it tucks away neatly under your fryer.

Standard Features.

Robust, powerful pump

Reverse motor action for total system flush out

Heavy-duty, insulated locking handle means no spillages

Easy clean, reusable filter bags (up to 500 applications)

Options.

Carbon pad upgrade kit

Drain adaptor kit

Drain extension kit

EF35

Electric Filtamax

Blue Seal Filtamax
20 litre capacity

EF30

Dimensions:
W 324mm, D 683mm, H 562mm

Blue Seal Filtamax
30 litre capacity

EF35

Dimensions:
W 324mm, D 735mm, H 562mm

Blue Seal Filtamax
32 litre capacity

EF40

Dimensions:
W 474mm, D 683mm, H 562mm

Bratt Pans.

Big on performance, the Blue Seal Evolution Series of tilting Bratt Pans has been expanded to include 80 litre (900mm wide) and 120 litre (1200mm wide) options in gas or electric. Designed for convenient high capacity batch cooking, all models offer manual or electric pan tilting for easy portion control. Easy clean, easy service and superb finishing make the Bratt Pan a welcome addition to any Blue Seal Evolution Series kitchen.

Standard Features.
Heavy-duty 304 grade stainless steel finish
Manually operated tilting mechanism
Heavy-duty lid and hinge system
Galvanised steel chassis
Stainless steel exterior
Full stainless steel pan with 2mm pan body
12mm thick stainless steel even heat pan base
Large capacity pouring spout
Heavy-duty stainless steel legs with adjustable feet
Large easy-to-use control knobs – heat resistant reinforced
Thermostatic control
Over temperature safety cut-out
Fold away handle on manual pan tilt
Easy clean, installation and service

Options.
Electric power tilting mechanism

Accessories.
Joining caps

G580-8

E580-12E

Tilting Bratt Pan 900mm

Blue Seal 80 litre Gas Bratt Pan variations.

G580-8
Manually operated tilting mechanism

G580-8E
Electric power tilting mechanism

Blue Seal 80 litre Electric Bratt Pan variations.

E580-8
Manually operated tilting mechanism

E580-8E
Electric power tilting mechanism

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1080mm
With lid open 1600mm

Tilting Bratt Pan 1200mm

Blue Seal 120 litre Gas Bratt Pan variations.

G580-12
Manually operated tilting mechanism

G580-12E
Electric power tilting mechanism

Blue Seal 120 litre Electric Bratt Pan variations.

E580-12
Manually operated tilting mechanism

E580-12E
Electric power tilting mechanism

Dimensions:
W 1200mm, D 812mm, H 915mm
Incl. splashback 1080mm
With lid open 1600mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Bratt Pans outlining construction, features and installation information.

Get serious about pasta.

ONE DISH WONDER.
CLAM LINGUINE.

Pasta Cooker.

The Blue Seal Evolution Series Pasta Cooker is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta.

From variable high boil to standby simmer our patented infrared burner system in gas, or powerful elements in electric, maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings.
The standard provision of four baskets allows four different pastas to be cooked at the same time.

Standard Features.

Unique pan design
Fine adjustment water faucet for pan filling
Starch-skimming system for constant water freshness
316 grade stainless steel pan for extra resistance to salt effects
10-year limited warranty on stainless steel pan
25mm drain valve for safe and easy cleaning
Four stainless steel pasta baskets - 165mm x 165mm
Safety cut out thermostat for empty pan/water boil out
Hinged basket drain stand
Removable basket support grid
Heavy-duty stainless steel legs with adjustable feet
Easy clean, installation and service

Options.

Rectangular baskets - 320mm x 165mm

Accessories.

Side splashguards
Joining caps

G47

Pasta Cooker 450mm

Blue Seal Single Pan Gas Pasta Cooker. 40 litre capacity

G47

Dimensions:
W 450mm, D 812mm, H 915mm
Incl. splashback 1080mm

E47

Pasta Cooker 450mm

Blue Seal Single Pan Electric Pasta Cooker. 40 litre capacity

E47
10.5kW 3 phase

E47-7
7kW 1 phase

Dimensions:
W 450mm, D 812mm, H 915mm
Incl. splashback 1080mm

Space to create.

New to the Blue Seal Evolution Series - Bench Tops in width sizes to streamline your kitchen - 450mm, 600mm and 900mm available with cabinet base, leg stand or refrigerated base (900mm only).

Bench Tops.

Standard Features.

3.5mm thick compound work surface
- 1.5mm heavy-duty 304 grade stainless steel top
- 2.0mm galvanised steel backing

Mounted on leg stand with suite matching shelf

Adjustable feet at front with rear rollers

Options.

Gastronorm storage cabinet underneath

Gastronorm refrigeration module underneath on 900mm models

Adjustable feet at rear

Accessories.

Joining caps

Mobile castor kit

Benches give you the option of extra work area, storage and refrigeration.

B45-LS

B60-LS

B90-RB

B90S-CB

Bench Tops 450mm

Blue Seal Bench Top variations. Available with Cabinet Base or with Leg Stand models.

B45-CB
B45-LS

Dimensions:
W 450mm, D 812mm, H 915mm
Incl. splashback 1085mm

Bench Tops 600mm

Blue Seal Bench Top variations. Available with Cabinet Base or with Leg Stand models.

B60-CB
B60-LS

Dimensions:
W 500mm, D 812mm, H 915mm
Incl. splashback 1085mm

Bench Tops 900mm

Blue Seal Bench Top variations. Available with Cabinet Base, with Leg Stand or with Refrigerated Base models.

B90-CB
B90-LS
B90-RB

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1085mm

Bench Tops 900mm with Salamander support

Blue Seal Bench Top variations. Available with Cabinet Base, with Leg Stand or with Refrigerated Base models.

B90S-CB
B90S-LS
B90S-RB

Dimensions:
W 900mm, D 812mm, H 915mm
Incl. splashback 1085mm

Ask for a detailed specification sheet on any of the Blue Seal Evolution Series Bench Tops outlining construction, features and installation information.

BLUE SEAL EVOLUTION SERIES®

Evolution. It's a revolution.

Improved streamlining creates a continuous workspace.

On call service where you are.

Moffat provides full service backup, 24 hours a day, 7 days a week.

Our own Technical Service Department provides full support to a team of trained service personnel in each of our branches.

Strategically placed, authorised service providers offer backup to outlying areas and a national toll free number enables immediate access to our service network.

1800 622 216 Moffat Australia or **0800 663 328** Moffat New Zealand.

Blue Seal Evolution Series AGA Gas Certified Products

Gas Pasta Cooker - G47	Cert.No. 7027
Gas Griddle Toaster - G55T	Cert.No. 6869
Gas Target Top - G57	Cert.No. 6872
Gas Chargrill - G592, G594, G596, G598	Cert.No. 6878
Gas Salamander - G91	Cert.No. 4337
Gas Cooktop - G512, G514, G516, G518	Cert.No. 6902
Gas Range Static Oven 600mm - G504, G528	Cert.No. 6901
Gas Range Static Oven - G505, G506, G508	Cert.No. 6892
Gas Range Electric Static Oven - GE505, GE506, GE508	Cert.No. 6892
Gas Range Convection Oven - G54, G56, G58	Cert.No. 6913
Gas Range Electric Convection Oven - GE54, GE56, GE58	Cert.No. 6913
Gas Target Top Range - G570, G576	Cert.No. 6918
Gas Target Top Range Electric Oven - GE570, GE576	Cert.No. 6918
Gas Bratt Pan - G580-8(E), G580-12(E)	Cert.No. 6923
Gas Griddle Plate - GP514, GP516, GP518	Cert.No. 6898
Gas Griddle Range Electric Oven - GPE506, GPE56, GPE508, GPE58	Cert.No. 7088
Gas Fryer - GT45, GT46, GT60	Cert.No. 6882
Gas Fryer DigitalControl - GT45E, GT46E, GT60E	Cert.No. 6882
Gas HPO Fryer - GT60HPO	Cert.No. 6125

Join the Evolution.

Our network of dealer showrooms is well resourced to provide all the information you need on the Blue Seal Evolution Series. To see it in action, book in for a demonstration at a Moffat Test Kitchen near you. Our skilled chefs and knowledgeable sales team will help you in selecting the right appliances for your kitchen.

Introductory sessions can be booked online.
www.moffat.com.au Moffat Australia or
www.moffat.co.nz Moffat New Zealand.

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ISO9001
Quality
Management
Standard

Designed and manufactured by

ISO9001
All Blue Seal products are designed and manufactured by Moffat using the internationally recognised ISO9001 quality management system, covering design, manufacture and final inspection, ensuring consistent high quality at all

In line with policy to continually develop and improve its products, Moffat Limited reserves the right to change specifications and design without notice.

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